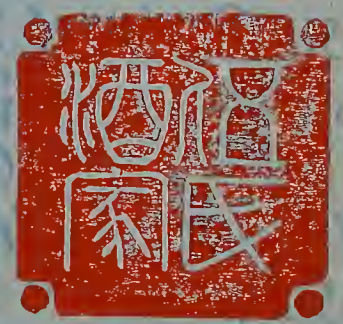


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Tropical Drinks

For your pleasure, a partial list of our many rum concoctions

Mild-

BANANA DAIQUIRI.....	1.20
GOLD CUP.....	1.35
MADAME WU.....	1.50
NEVER SAY DIE.....	1.20
PINEAPPLE DAIQUIRI.....	1.20
WU'S PEARL.....	1.35

Strong-

COBRA'S FANG.....	1.50
FOG CUTTER.....	2.00
JET PILOT.....	2.10
MAI TAI.....	2.00
NAVY GROG.....	2.00
NUI NUI.....	2.00
PUKA.....	2.10
SCORPION FOR ONE.....	2.10
SCORPION FOR TWO.....	3.95
TONGA PUNCH.....	2.00
WU'S PLANTERS.....	2.10
ZOMBIE.....	2.10

Medium-

BEACH BOY.....	2.00
BARBADOS PUNCH.....	1.50
BLUE HAWAII.....	2.00
CHI CHI.....	2.00
COCONUT PUNCH.....	2.00
DR. WU.....	1.50
EASTERN SOUR.....	2.00
HAWAIIAN SUNSET.....	1.50
PEARL DIVER.....	1.50
PENANG NO. 1.....	2.00
PLANTER PUNCH.....	1.50
SINGAPORE SLING.....	1.50
TAHITIAN PUNCH.....	1.35
WESTERN SOUR.....	1.85

Hot-

COFFEE GROG.....	1.50
HOT BUTTERED RUM.....	1.35

After Dinner Drinks-

BLUE GARDENIA.....	1.35
FIRE FLY.....	1.35
HARBOR LIGHT.....	1.35
PINK CLOUD.....	1.25

Our vast and complete cellar of Scotches, Bourbons, Cognacs, Gins, Imported Liqueurs and other spirits is yours to command.

For a Fine Dinner Wine, Ask For Our Wine List

APPETIZERS

FRIED WON TON (6).....	1.50
<i>Pastry Wrapped Meat Dumplings Served with Sweet and Sour Sauce</i>	
EGG ROLLS (2).....	1.75
<i>Shredded Pork, Chicken, Shrimp, Mushrooms and Vegetables Rolled in Egg Batter</i>	
PARCHMENT CHICKEN (6).....	1.85
<i>Slices of Chicken, Marinated in Special Sauce, Wrapped in Parchment and Deep Fried</i>	
RUMAKI (6).....	1.85
<i>Chicken Liver and Water Chestnuts Wrapped in Crisp Bacon</i>	
BARBECUED BEEF (6).....	1.75
<i>Spiced Tenderloin Beef</i>	
CRAB PUFFS (6).....	1.75
<i>Crab Meat with Cream Cheese Wrapped in Pastry</i>	
BARBECUED PORK.....	1.85
<i>Marinated Pork Tenderloin</i>	
HONEY BARBECUED RIBS (4).....	1.95
<i>Spareribs Marinated in Special Sauce</i>	
GOLDEN FRIED SHRIMPS (6).....	2.15
<i>Choice Prawns Fried in Crisp Batter</i>	
BEEF SADEA.....	2.00
ASSORTED APPETIZERS.....	2.95
<i>Fried Shrimp, Spareribs, Rumaki, Parchment Chicken</i>	

SOUPS

(For Two Persons)

SIZZLING RICE SOUP.....	2.75
<i>Crocking Rice Crust Dropped into Sizzling Chicken Broth with Barbecued Pork, Diced Chicken, Shrimp and Vegetables</i>	
WO WON TON SOUP.....	2.75
<i>Conomene Meat Dumpling Served in Tasty Conomene, with Sliced Barbecued Pork, Chicken and Shrimp</i>	
WINTER MELON SOUP.....	2.00
<i>Diced Winter Melon, Chicken, Shrimp and Water Chestnuts in Chicken Broth</i>	
ABALONE SOUP.....	2.50
<i>Tender Abalone, Pork and Chicken Broth</i>	
HOT AND SOUR SOUP.....	2.50
<i>Shredded Chicken, Pork, Mushroom, Bamboo Shoots and Bean Cakes Highly Seasoned with a Peppery Flavor</i>	
GREEN VEGETABLE SOUP.....	1.75
<i>Chinese Vegetables in a Clear Broth</i>	
SEAWEED SOUP.....	1.75
<i>Imported Seaweed Combined with Chopped Meat and Shrimp. Cooked in Chicken Broth</i>	

SEAFOOD

LOBSTER CANTONESE.....	4.95
<i>Lobster Sautéed with Minced Meat and Black Bean Sauce</i>	
LUNG HAR KOW.....	4.95
<i>Sautéed Lobster Chunks Blended with Chinese Foo Fods, Mushrooms and Green Vegetables</i>	
SWEET AND SOUR.....	4.95
LOBSTER <i>Lobster Cooked in Secret Sour Sauce with Green Pepper and Onions</i>	
ABALONE IN OYSTER SAUCE.....	4.25
<i>Tender Abalone Sautéed with Specially Imported Oyster Sauce</i>	
MEI KWAI SHRIMP.....	3.95
<i>Shrimp Sautéed with Snow Peas and Special Sauce</i>	
PRAWN CANTONESE.....	3.95
<i>Deep Sea Prawns Sautéed with Minced Meat and Cooked in an Exotic, Spicy Sauce</i>	
SWEET AND SOUR PRAWNS.....	3.75
<i>Deep Sea Prawns Simmered in a Sweet and Sour Sauce with Tropical Pineapple, Tender Green Pepper and Onion</i>	
SHRIMP WOO DIK.....	3.75
<i>Butterfly Prawns with Bacon Slices, Grilled in Egg Batter and Served with Special Spicy Sauce</i>	
PRAWNS with VEGETABLES.....	3.75
<i>Deep Sea Prawns Delicately Simmered with Chinese Foo Fods, Water Chestnuts and Mixed Green Vegetables</i>	

MEAT

WU'S BEEF (Recommended by Mme. Wu) Sliced Beef, Marinated in Our Own Special Sauce, Served with Crisp Vermicelli	3.95
PEPPER STEAK Chunks of Beef Steak Blended with Tomato and Green Pepper	3.75
MING YANG BEEF Shredded Beef Blended with Mushrooms, Pea Pods, Bamboo Shoots and Celery	3.25
BEEF WITH SOYA BEAN CAKE Sliced Beef and Bean Cake, Sautéed with Oyster Sauce	3.25
SWEET AND SOUR PORK Deep Fried Pork, Pineapple, Green Pepper, Onions, Simmered in a Sweet and Sour Sauce	3.25
R. B. Q. PORK WITH VEGETABLES Barbecued Pork Simmered in a Light Sauce with Chinese Vegetables	3.25
OYSTER SAUCE BEEF Thin Sliced Beef Sautéed with Oyster Sauce and Delicate Seasonings	3.95
TOMATO BEEF Sliced Beef Sautéed with Fresh Tomato Wedges	3.25
BEEF PEA PODS Sliced Beef Sautéed with Fresh Chinese Pea Pods and Water Chestnuts	3.75
HINDU CURRY BEEF Sliced Tender Beef Sautéed, Prepared in an Authentic Indian Curry	4.25
MINCED PORK AND WATER CHESTNUT Tenderloin of Pork Blended with Water Chestnuts	3.25
BEEF, CHICAGO STYLE Tenderloin of Beef Sautéed in Dark Sauce with Mixed Chinese Vegetables	3.50
CANTONESE OMELETTE Choice of Shrimp or Pork, Specially Prepared to Order	3.25
BEEF LO MIEN Delicate Soft Noodles Blended with Beef and Mixed Chinese Vegetables	3.25
STEAK KOW Cubed Sirloin of Beef, Marinated in Our Special Sauce	4.75

FOWLS

SIZZLING GO BA Blend of Chicken Chunks, Diced Roast Ham, Shrimps, Mushrooms, Water Chestnuts, Shredded Bamboo Shoots and Vegetables in a Light Sauce	4.75
ALMOND CHICKEN A Blend of Diced Chicken, Mushrooms, Bamboo Shoots, Water Chestnuts, Crushed and Whole Almonds	3.25
LICHEE CHICKEN Chunks of Chicken Simmered in Sweet and Sour Sauce, Topped with Lichee Fruit	3.95
LEMON CHICKEN Boned Breast of Chicken, Fried in Batter and Served with Delicious Lemon Sauce, Garnished with Fresh Slices of Lemon.	3.75
DRAGON AND PHOENIX Boneless Breast of Chicken and Lobster Meat Sautéed with Fresh Garden Vegetables	4.95
ALMOND DUCK Pressed Boneless Duckling, Seasoned with Sweet and Sour Sauce and Topped with Crushed Almonds	3.50
SWEET and SOUR CHICKEN Deep Fried Chunks of Chicken Sautéed with Pineapple, Green Pepper, Onion, Sautéed in Sweet and Sour Sauce	3.50
HONG SHEW GAI KOW Deep Fried Chicken Fritter, Chef's Own Batter, with Pea Pods and Chinese Vegetables, Simmered in a Special Sauce	3.75
KUNBOW CHICKEN Diced Chicken, Bamboo Shoots, Green and Hot Peppers, with Chinese Black Mushroom	3.50
CHICKEN IN PLUM SAUCE Chunks of Chicken Breast, Bamboo Shoots, Sautéed in Plum Sauce	3.75
TOSSED SHREDDED CHICKEN An Exciting Blend of Shredded Chicken, Crisp Fried Vermicelli, Green Onions and Toasted Almonds	3.50
CASHEW CHICKEN Sliced Breast of Chicken Prepared with Toasted Cashews, Button Mushrooms, Water Chestnuts and Bamboo Shoots	3.75
MO KOO GAI PIEN Sliced Chicken Breast Blended with Imported Mushrooms, Chinese Pea Pods, Water Chestnuts and Bamboo Shoots	3.75
CHICKEN VERMICELLI Sliced Black Mushrooms, Pea Pods, Bamboo Shoots, Thinly Sliced Chicken	3.50
CHICKEN VEGETABLES Finely Sliced Chicken, Pea Pods, Bean Sprouts, Bamboo Shoots, Black Mushrooms and Chinese Vegetable with Crispy Noodles	3.50

GARDEN DINNER

4.75 per Person (minimum of 2 persons)

APPETIZER GOLDEN FRIED SHRIMP
FRIED WON TON
BARBECUED BEEF
PARCHMENT CHICKEN

SOUP WINTER MELON SOUP

ENTREE SWEET AND SOUR PORK
ALMOND CHICKEN
SUBGUM FRIED RICE

FOR THREE PERSONS ADD PEPPER STEAK

FOR FOUR PERSONS ADD SHRIMP CANTONESE

FORTUNE COOKIES TEA

IMPERIAL DINNER

5.75 per Person (minimum of 2 persons)

APPETIZER GOLDEN FRIED SHRIMP
BARBECUED SPARERIBS
RUMAKI
EGG ROLLS

SOUP WINTER MELON SOUP

ENTREE ALMOND DUCK
MO KOO GAI PIEN
SUBGUM FRIED RICE

FOR THREE PERSONS ADD WU'S BEEF

FOR FOUR PERSONS ADD LOBSTER CANTONESE

FORTUNE COOKIES TEA

GOURMET DINNER

6.75 per Person (minimum of 2 persons)

APPETIZER BEEF SADEA
GOLDEN FRIED SHRIMP
RUMAKI
BARBECUED SPARERIBS

SOUP WO WON TON SOUP

ENTREE WU'S BEEF
SIZZLING GO BA
YANGCHOW FRIED RICE

FOR THREE PERSONS ADD LICHEE CHICKEN

FOR FOUR PERSONS ADD LOBSTER CANTONESE

FORTUNE COOKIES TEA CHINESE FRUIT BOWL

CONTINENTAL CUISINE

FILET OF SOLE, ALMONDINE	3.75
BROILED NEW YORK STEAK	5.95

SERVED WITH PEA PODS, WATERCHESTNUTS AND RICE



VEGETABLES

CHINESE
MIXED GREEN .. 2.25

PEA PODS AND
WATER
CHESTNUTS 2.95

SPINACH
CANTONESE 2.25

BLACK MUSHROOM
WITH
OYSTER SAUCE . 3.75

RICE

BARBECUED PORK
FRIED RICE 1.50

SHRIMP
FRIED RICE 1.95

YANGCHOW
FRIED RICE 2.25

CHICKEN
FRIED RICE 1.75



DESSERTS

GINGER OR COCOANUT ICE CREAM 50

SHERBET 50

ASSORTED CHINESE FRUIT BOWL for Two 1.50

BEVERAGE

COFFEE.....35 MILK.....35
ICE COFFEE.....50 ICE TEA.....35

For Special Dishes Please Consult your Captain

Sales Tax will be Added to Retail Price of All Taxable Items

We Reserve the Right to Refuse Service to Anyone

PEKING DUCK GOURMET DINNER

6 OR MORE (Required 2 days notice)

\$11.00 PER PERSON

APPETIZERS TOSSED SHREDDED CHICKEN SALAD

SOUP WINTER MELON SOUP SERVED IN A WHOLE MELON

ENTREES PEKING DUCK

*Whole Duckling Marinated with Honey and Spices,
Barbecued to a Crackling Brown and Served with Thousand Layer Bun*

WU'S BEEF

*Sliced Beef, Marinated in Our Own Special Sauce,
Served with Crisp Vermicelli*

CASHEW CHICKEN

*Sliced Breast of Chicken Prepared with Toasted Cashews,
Button Mushrooms, Water Chestnuts and Bamboo Shoots*

SWEET AND SOUR FISH

Deep Fried Whole Fish with Wu's Sweet and Sour Sauce

VEGETABLE CHINESE GOURMET VEGETABLES

YANG CHOW FRIED RICE

EXOTIC CHINESE FRUIT BOWL

SPECIAL ADVANCE ORDER DISHES

(Require 2 Days Notice)

PEKING DUCK (Serve 4-6) 13.50
*Whole Duckling Marinated with Honey and Spices,
Barbecued to a Crackling Brown and Served with Thousand Layer Bun*

BEGGAR'S CHICKEN (Serves 4-6) 12.00
*Oven-Baked Whole Chicken Stuffed with Shredded Black Mushrooms, Ham,
Bamboo Shoots and Water Chestnuts, Wrapped in Lotus Leaves, Encrusted
in Clay, Exotic Presentation.*

WHOLE WINTER MELON SOUP (Serve 6-8) 8.50

WHOLE SWEET & SOUR FISH (Serve 4-6) 7.50
Deep Fried Whole Fish with Wu's Sweet and Sour Sauce

WHOLE STEAMED FISH (Serve 4-6) 7.50

MINCED SQUAB 4.75

NOT RESPONSIBLE FOR LOST ARTICLES

MENUCRAFTSMEN

MINIMUM CHARGE 2.00 PER PERSON

MADAME WU'S GARDEN

RESTAURANT & GRAPHICS DESIGNED BY GUY MOORE & ASSOCIATES